

Cuisinart® Preferred Pan Cookware

Congratulations on your purchase of Cuisinart® Cookware! Designed from the inside out for today's gourmet chef, Cuisinart® Cookware combines uncompromising, superior cooking performance with a naturally derived ceramic surface. We guarantee you a lifetime of good cooking with your Cuisinart® Cookware.

BEFORE USING FOR THE FIRST TIME

Remove all labels. Wash cookware in warm water with a mild dish soap. Rinse thoroughly in warm water and wipe dry with a soft dish towel.

HEALTHIER COOKING, EASY CLEANING

When cooking with your Cuisinart® Preferred Pan Cookware, you do not need to add oil or butter to prevent foods from sticking. If you wish to enhance the flavor and appearance of foods, you need add only a minimum amount to the nonstick surface of your cookware.

ENERGY-EFFICIENT COOKING

Select a burner size that matches the diameter of the bottom of the pan. When cooking over a gas burner, make certain that the flame touches only the bottom of the pan. If the flame extends up the sides of the pan, energy is wasted.

ESSENTIAL PRECAUTIONS

Never use Cuisinart® Preferred Pan Cookware on high heat or food will burn. The aluminum core of this cookware heats quickly and its even heat distribution prevents hotspots. We recommend using a low to medium setting for most cooking. To boil water, medium-high is sufficient. Never leave Cuisinart® Cookware or any pan empty over a hot burner. Doing so can ruin the pan and void the warranty, and cause damage to the stovetop.

COOKING ON A GLASS STOVETOP

To avoid scratching a glass cooktop, do not slide cookware on the glass surface. Please consult your glass cooktop manual for information and recommendations on use.

FOR USE ON INDUCTION STOVETOPS

Please consult your induction stovetop manual for information on use. Please always center the cooking vessel on the burner for optimal performance. For the best results, it is recommended to use induction at lower temperatures when cooking with the pan.

OVEN COOKING TEMPERATURE

Cuisinart® Preferred Pan Cookware can be used in the oven up to 350°F for short amounts of time, not to exceed 20 minutes. Using Cuisinart® Cookware in the oven will cause the handles as well as the pan to become hot. Use oven mitts when removing the cookware from the oven. DO NOT place Cuisinart® Preferred Pan Cookware under the broiler.

PROPER COOKING UTENSILS

We recommend using plastic or wooden utensils in your Cuisinart® Preferred Pan Cookware to maintain its appearance and performance. Refrain from cutting foods or using sharp utensils such as forks, knives, mashers, or whisks that can scratch the cooking surface. Slight surface marks and abrasions are normal and will not affect the performance of the PurelyCeramic™ Nonstick Advanced Release System coating.

EASY MAINTENANCE

Let your Cuisinart® Preferred Pan Cookware cool before cleaning. Cookware should be washed by hand with hot, sudsy water and a soft mesh-wrapped sponge or soft dishcloth. Do not use steel wool or other metal or abrasive pads that can scratch your cookware. Do not soak cookware in water for an extended period of time as this can affect the nonstick performance. After washing, rinse thoroughly and dry immediately.

NOTE: Do not put in the dishwasher, since harsh detergents will harm the exterior and interior finish.

CUISINART® KITCHEN TOOLS

Kitchen tools are heat resistant up to 400°F and safe for nonstick cookware. Dishwasher safe for top rack only. Hand-wash for best results.

CLEANING THE EXTERIOR

Cuisinart® Preferred Pan Cookware has a smooth exterior finish, making it easier to clean and maintain. Food residue or buildup on the exterior of your cookware can easily be removed with hot, soapy water and a scrub pad. The exterior of Cuisinart® Cookware, like other brands, may show wear with continuous use. This condition will not in any way affect the superior cooking performance of your cookware.

CONVENIENT STORAGE

Hanging pans by their handles on a Cuisinart® Cookware rack provides convenient, safe storage for your Cuisinart® Cookware. Do not store cookware in direct sunlight. **Use care if you store your cookware in cabinets or drawers. Careless stacking and crowding may cause scratches or chipping of the ceramic interior surface.**

LIFETIME WARRANTY (U.S. AND CANADA ONLY)

This warranty is available to consumers who purchase directly from Cuisinart or an authorized Cuisinart reseller only. You are a consumer if you own Cuisinart® Preferred Pan Cookware that was purchased at retail for personal, family, or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners or consumers who purchase from unauthorized Cuisinart resellers. Your Cuisinart® Cookware is warranted to be free of defects in material and workmanship under normal home use from the date of original purchase throughout the original purchaser's lifetime.

Hassle-Free Replacement Warranty

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Cookware should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, visit us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry>. Or call our Consumer Service Center toll-free at **1-800-726-0190** to speak with a representative.

This warranty excludes damage caused by accident, misuse, or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discoloration, or other damage to external or internal surfaces that does not impair the functional utility of the cookware.

This warranty also expressly excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

California Residents Only

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (a) to the store where it was purchased or (b) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished.

Cuisinart, and not the consumer, will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at **1-800-726-0190**. To obtain a return shipping label, visit us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry>. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

Cuisinart®

Preferred Pan

RECIPES

Minestrone

This hearty vegetarian soup is always a crowd-pleaser. Be sure to have all the ingredients prepped so that the recipe comes together effortlessly.

Makes 12 cups

- 1 **tablespoon extra-virgin olive oil**
- 1 **medium onion, finely chopped**
- 1 **medium carrot, cut into ½-inch dice**
- 1 **medium celery stalk, cut into ½-inch dice**
- 3 **garlic cloves, finely chopped**
- 1 **teaspoon oregano**
- 1 **teaspoon kosher or sea salt, divided**
- ½ **teaspoon freshly ground black pepper**
- 4 **cups low-sodium vegetable or chicken broth**
- 1 **can (14 ounce) diced tomatoes**
- 1 **can (14 ounce) crushed tomatoes with juice**
- 1 **can (15.5 ounces) kidney beans, drained**
- 1 **bay leaf**
- 1 **cup dried pasta (ditalini, elbow macaroni, tubetti, or small shells)**
- 6 **ounces zucchini, cut into ½-inch dice**
- 6 **ounces yellow squash, cut into ½-inch dice**
- 6 **ounces green beans, cut into ½-inch pieces**
- Chopped fresh parsley, for serving**
- Freshly grated, shaved, or shredded Parmesan or Grana Padano® cheese, for serving**

1. Put the oil in the Preferred Pan, and place over medium heat. Once the oil is hot and shimmers across the pan, add the onion, carrot, celery, garlic, oregano, ½ teaspoon of the salt, and the pepper. Stir together with a wooden spoon, and cook until soft and fragrant, about 5 to 8 minutes.
2. Add the broth, tomatoes, beans, bay leaf, and remaining ½ teaspoon of the salt. Bring to a boil, then reduce the heat to maintain a steady simmer. Cook for about 20 minutes, and then add the pasta, zucchini, squash, and green beans.
3. Continue to simmer until the pasta and vegetables are tender, 15 to 20 more minutes.
4. Taste and adjust seasoning according to preference. Serve topped with the chopped parsley and plenty of grated cheese.

Nutritional information per serving (based on 10 servings):
Calories 81 (47% from fat) • cal. 15 • tot. fat 5g • fat 5g • sat. fat 1g
chol. 0mg • sod. 162mg • calc. 45mg • fiber 2g

Tomato and Basil Pasta

Simple one-pan meal! Satisfying as a main dish but can easily be served on the side, too.

Makes 4 servings

- 3 tablespoons extra-virgin olive oil, plus more for serving**
- 2 large garlic cloves, thinly sliced**
- 2 pints grape tomatoes, halved**
- 1 teaspoon kosher salt, plus more to taste**
- ½ teaspoon freshly ground pepper**
- 4 large basil leaves**
- 1 pound fettuccine**
- Crushed red pepper (optional)**
- Grated Parmesan, for serving (optional)**

1. Put the oil in the Preferred Pan, and place over low heat. Add the garlic and gently heat to infuse the oil, about 5 minutes, taking care not to let the garlic brown.
2. Once the oil is infused and the garlic is fragrant, add the tomatoes, 1 teaspoon of the salt, and the pepper to the pan. Toss over medium heat until the tomatoes just burst and are slightly softened. Tear the basil leaves into pieces and toss with the warmed tomato mixture. Transfer to a bowl and reserve.
3. Wipe out the pan, and then fill with water. Cover and bring to a boil. Once boiling, add the fettuccine, and cook according to package instructions. When the pasta is finished cooking, reserve 2 to 3 tablespoons of the cooking water, and then use the steamer insert to drain the pasta.
4. Return the drained pasta to the Preferred Pan. Add the reserved tomato mixture and pasta cooking water, and toss to combine. Taste and add salt if desired.
5. Sprinkle with crushed red pepper and plenty of grated Parmesan, if desired, and then serve immediately.

Nutritional information (based on 10 servings):
Calories 81 (47% from fat) • carb. 9g • pro. 2g • fat 5g • sat. fat 1g
chol. 0mg • sod. 162mg • calc. 45mg • fiber 2g

Soy-Ginger Steamed Salmon with Bok Choy

This dish is sure to make your rotation of weeknight meals as it is tasty yet easy to put together. Serve it over rice to make the meal complete.

Makes 2 to 3 servings

- 1 teaspoon plus 1 tablespoon vegetable oil, divided**
- 2 baby bok choy, cut in half lengthwise**
- 1 pound salmon, cut into 2 to 3 fillets**
- Pinch kosher salt**
- Freshly ground black pepper**
- 2 garlic cloves, thinly sliced**
- 1 ¾-inch piece ginger, finely chopped**

- ½ cup tamari**
- ¼ cup water**
- 2 green onions, sliced**
- 1 small serrano pepper, thinly sliced**
- White rice, for serving**

1. Put 1 teaspoon of the oil in the Preferred Pan, and place over medium heat. When the oil is hot and shimmers across the pan, place the bok choy halves, cut side down, in the pan. Cook to brown, about 5 minutes, undisturbed, per side. Transfer to a plate and reserve. Wipe out the pan with a paper towel.
2. Add about 2 inches of water to the pan, and insert the steamer basket and cover. Return to medium heat. Sprinkle the salmon fillets with the salt and pepper. Once the water begins to boil, add the salmon to the steamer basket and cover.
3. After 10 minutes, add the bok choy to the steamer basket, and cook for an additional 5 minutes. Remove the covered steamer basket insert, and reserve on a plate.
4. Discard the water, and wipe the pan out completely. Add the remaining 1 tablespoon of oil to the pan, and place over medium heat. Once the oil is hot, add the garlic and ginger. Cook for 2 to 3 minutes, until slightly softened and fragrant. Add the tamari and water, and bring to a simmer. Once simmering, add the green onions and serrano pepper.
5. Divide the salmon, bok choy, and rice among serving dishes, and drizzle with the sauce. Serve immediately.

Nutritional information per serving (based on 10 servings):
 Calories 81 (47% from fat) • carb. 3g • pro. 2g • fat 5g • sat. fat 1g
 chol. 0mg • sod. 162mg • calc. 45mg • fiber 2g

Simple Short Ribs

Basic pantry ingredients come together for this cozy winter dish.

Makes 4 servings

- 3 pounds beef short ribs**
- 1½ teaspoons kosher salt, divided**
- ½ teaspoon freshly ground black pepper**
- 1 teaspoon olive oil**
- 1 large shallot, finely chopped**
- 1 medium carrot, cut into small dice**
- 1 small celery stalk, cut into small dice**
- 1 garlic clove, smashed**
- 2 tablespoons balsamic vinegar**
- ½ cup dry red wine**
- Large thyme sprig**
- 1½ cups low-sodium beef broth**
- 1 pound small red potatoes**
- Crusty bread, for serving**

1. Preheat the oven to 300°F.
2. Season the ribs all over with 1 teaspoon of the salt and the pepper.

3. Put the oil in the Preferred Pan, and place over medium heat. Once the oil is hot and shimmers across the pan, add the ribs to the pan, and cook, undisturbed, to brown each side, 8 to 10 minutes per side.
4. Transfer the ribs to a plate. Pour off all but 1 tablespoon of oil, and then add the shallot, carrot, celery, and garlic to the pan. Stir together with a wooden spoon, scraping up any browned bits that may have formed on the bottom of the pan. Sauté until the vegetables have softened and become fragrant, about 5 minutes.
5. Add the vinegar, red wine and thyme, and simmer until the liquid has reduced until almost evaporated.
6. Transfer the ribs back to the pan, and cover with the broth. Bring the broth to a boil. Once boiling, reduce the temperature to maintain a steady simmer.
7. Once simmering, cover the pan, and transfer to the oven. After about 2 hours of cooking, stir the ribs, and then add the potatoes and remaining ½ teaspoon of salt to the pan. Return to the oven, and cook until the meat is fork-tender and the potatoes are cooked through, about 1 hour more.
8. Remove the pan from the oven. Before serving, degrease the sauce by blotting the top with paper towels. Alternatively, allow to cool and refrigerate overnight. Discard any solid fat on top before reheating.
9. Serve in shallow bowls with crusty bread to sop up the pan sauce.

Nutritional information per serving (based on 10 servings):
Calories 81 (47% from fat) • Total Fat 2g • fat 5g • sat. fat 1g
chol. 0mg • sod. 162mg • calc. 45mg • fiber 2g